Star Manufacturing

Star-Max® Vertical Broilers

STAR-MAX® VERTICAL BROILERS

Models VBE30 & VBG30

Features/Benefits:

- ★ Star-Max®Vertical Broilers feature a full rotisserie rod for maximum control of broiling speeds and accommodate a variety of meat products and sizes.
- ★ Fully adjustable range of temperature for precise cooking performance.
- ★ 5-45 lb. meat capacity.
- ★ Simple disassembly for easy clean-up.
- ★ Star-Max®Vertical Broilers are available in either electric or gas (natural or LP) options.
- ★ Adjustable heat shields concentrate heat for cooking and direct heat away from the operator to allow for faster cooking and to reduce energy costs.
- ★ The automatic friction drive stops rotation during slicing allowing for quick and easy carving.
- ★ Made in the U.S.A.

Model VBE30

Applications:

Star-Max®Vertical Broilers are designed for display cooking and built for fast food and Mediterranean style restaurants. Our broilers provide high performance broiling for a crisp, juicy and flavorful taste and are perfect for today's diverse menu selections.

Quality Construction:

Star-Max®Vertical Broilers are constructed of stainless steel front and sides. Back, bottom, rotisserie rod and pans are constructed of aluminizes steel. Electric models operate on 208 or 240V. Gas units require 120V connection. Adjustable valves and standing pilot are standard (gas unit). Gas unit features infared ceramic heating elements and electric model features incoloy sheath type heating elements.

Model VBG30

Warranty:

Star-Max®Vertical Broilers are covered by Star's one year parts and labor warranty.

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (314) 678-6303 - FAX: (314) 781-3636 - www.star-mfg.com

Ace Mart Restaurant Supply

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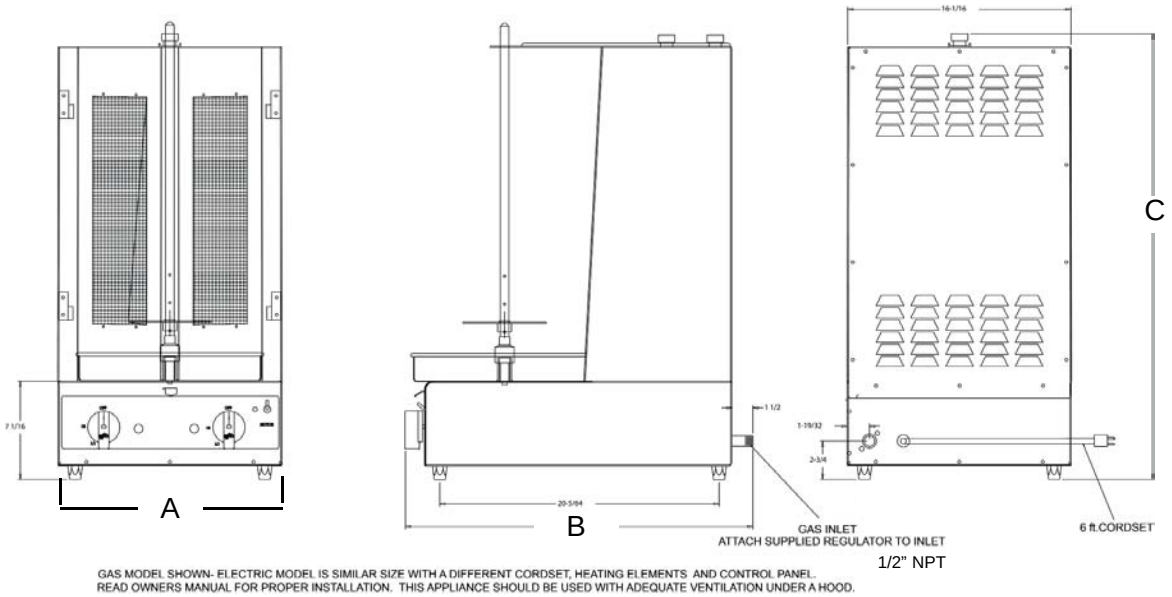

Specifications

MODEL NO.	(A) WIDTH CM	(B) DEPTH CM	(C) HEIGHT CM	VOLTAGE	GAS TYPE	TOTAL INPUT BTU's (GAS)	KW TOTAL	AMPS	PLUG TYPE	Approximate Weight SHIPPING (kg)	Approximate Weight INSTALLED (kg)
VBE30	40.79	63.42	81.28	208V	-	-	4.5	21.6	NEMA 6-30P	31.8	27.2
	(16.06")	(24.97")	(32")	240V	-	-	4.5	18.8	NEMA 6-30P	31.8	27.2
VBG30	40.79	63.42	81.28	120V	NAT	30,000	-	0.4	NEMA 5-15P	31.8	27.2
	(16.06")	(24.97")	(32")	120V	LP	30,000	-	0.4	NEMA 5-15P	31.8	27.2

NOTE: MAINTAIN CLEARANCES OF 3" FROM BACK AND 12" FROM SIDE FOR COMBUSTIBLE CONSTRUCTION. MAY BE 0" FOR NON-COMBUSTIBLE CONSTRUCTION.
COOKING WEIGHT CAPACITY 30 LBS.
ETL LISTED FOR BOTH U.S.A. AND CANADA

Typical Specifications

Star-Max®Vertical Broilers are constructed of stainless steel front and sides. Back, bottom, rotisserie rod and pans are constructed of aluminizes steel. Electric models operate on 208 or 240V. Gas units require 120V connection. Adjustable valves and standing pilot are standard (gas unit). Gas unit features tubular ceramic heating elements and electric model features incoloy sheath type heating elements. Broilers have a 5-45 lb. meat capacity with a fully adjustable range of temperature. Star-Max® Vertical Broilers are ETL Sanitation listed. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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